



LEVANTINE HILL

2017 Katherine's Paddock Chardonnay

Production Notes



Vintage	2017
Varietal blend	100% Chardonnay
Harvest date	3 rd to 25 th March 2017
Bottling date:	15 th February 2018
Oak treatment	Fermented and matured in a mix of super-premium French oak of 500, 350, 300 and 228-litre capacity from Mercurey, François Freres, Saint Martin and Taransaud cooperages (22% new) for 10 months.
Alcohol content	13.5%
Residual sugar	<1.0 g/litre
Preservatives	Sulphur dioxide (220)

Winemaking

Hand-picked, hand-sorted and whole-bunch pressed to tank and settled overnight. No pressings cuts made. Minimal SO₂ or dry ice protection, only at end of pressing. Racked cloudy juice to barrel with light solids for 100% barrel fermentation utilising natural and cultured yeasts. Aged on lees in barrel with minimal stirring. Select barrels were allowed to undergo 100% malolactic fermentation.

Winemaker's notes

Our Katherine's Paddock Chardonnay blend (from two of our three clonal plantings) combines the richness, drive and classicism of our north-east facing P58 clone with the fine-boned flinty structure and chalky notes of the south-east facing block of Bernard 95 clone. From a dead-set classic cool Yarra Valley vintage, this wine plants a flag for a stylistic reclamation of Chardonnay where body, flavour and palate weight can co-exist with structure, texture and restrained acidity.